



Sunday 12 pm – 6 pm

Two courses £30 / Three Courses £35

Chef's Pour
Black Velvet II
Biere du Coupage 700ml 25

Tops

Pollen Sourdough & Whipped Burnt Butter +4.5
Cinderwood Fried Vegetables & Seaweed Mayonnaise +5
Puffed Pig Skin & Smoked Cod's Roe +6

Smalls

Beetroot, Curds & Pickled Walnuts
Rainbow Trout & Castelfranco
Mussels, Trotter, Cider & Lovage
Chicken Liver Parfait, Pickled Pear & Yorkshire Pudding

Roasts

Butter Roasted Celeriac, Onion & Thyme Gravy
Belted Galloway Sirloin & Horseradish Crème Fraiche
Swaledale Shoulder of Lamb & Burnt Pear Sauce

Served With Yorkshire Pudding, Roast Potatoes, Carrot, Savoy Cabbage & Shallots

Desserts

Treacle Tart, Toasted Milk Ice-Cream
Set Custard & Crème Fraiche
Edmund Tew, Barley Crackers, Waste Vegetable Chutney + 3 / 7

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.